



ABSTRACT

A SWEETENING COMPOSITION AND ITS USES

The invention relates to a sweetening composition characterised in that it comprises: a) at least one not very soluble compound with a solubility in water of less than 60 g per 100 g of solution at 20°C; and b) at least one anti-crystallising agent comprising a fraction of at least one oligosaccharide or polysaccharide chosen from the group consisting of starch hydrolysates with a molecular weight in the range 500 to 8000 Daltons and having a glass transition temperature of less than 140°C at a water content of 0% and pyrodextrins and polyglucoses with a molecular weight in the range 1000 to 8000 Daltons, individually or as a mixture thereof.

The invention also relates to the use of such a composition for the manufacture of boiled sugars or as a flavouring carrier.